

# DINNERLY



## Mexican Potato Wedges with Cheesy Chipotle Beans



35 minutes



2 Servings

Give potato wedges a Mexican makeover and upgrade their status from side dish to main. Load with saucy beans and melted cheese, then top with a green salad.



## WHAT WE SEND

- 2 potatoes
- 400g black beans
- 1 shallot
- 50g cheddar <sup>7</sup>
- 20g chipotle in adobo sauce <sup>6</sup>
- 100g mixed salad leaves

## WHAT YOU NEED

- 1 garlic clove
- 2 tbs olive oil
- 1 tbs tomato paste
- 2 tsp white wine vinegar <sup>17</sup>
- 1 tsp honey
- ½ tsp dijon mustard <sup>17</sup>

## TOOLS

- oven tray
- baking paper
- box grater
- medium deep frypan or saucepan with lid

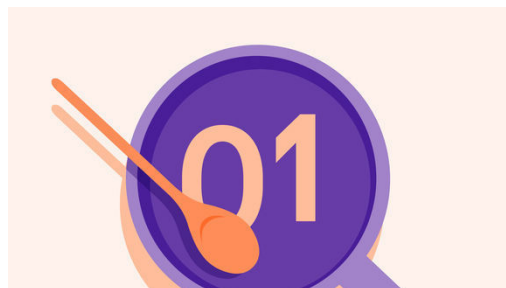
Our veggies come straight from the farm, so please wash them before cooking.

## ALLERGENS

Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

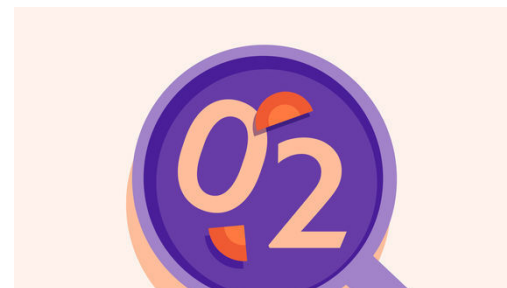
## NUTRITION PER SERVING

Energy 615kcal, Fat 28.8g, Carbs 58.3g, Proteins 22.5g



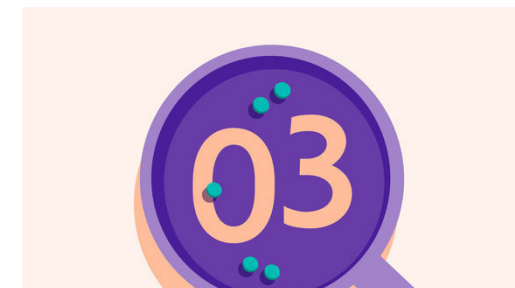
### 1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Cut the **unpeeled potatoes** into 3cm-thick wedges. Drain and rinse the **beans**. Thinly slice the **shallot**. Crush or finely chop **1 garlic clove**. Coarsely grate the **cheese**.



### 2. Roast potato wedges

Put the **potato** on the lined tray, drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to coat. Roast for 25 mins or until golden and tender.



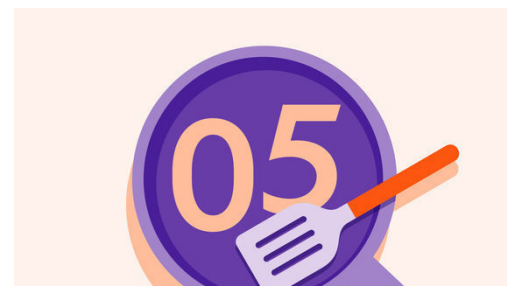
### 3. Cook chipotle beans

Meanwhile, heat **2 tsp olive oil** in a medium deep frypan over medium heat. Cook the **garlic** for 30 secs or until fragrant. Add the **beans**, **chipotle** (see Make it yours), **1 tbs tomato paste** and **60ml (¼ cup) water** and stir to combine. Cook, covered, for 8-10 mins until the beans are broken down slightly. Remove the pan from the heat. Taste, then season with **salt and pepper**.



### 4. Make shallot dressing

Meanwhile, put **1 tbs olive oil**, **2 tsp white wine vinegar**, **1 tsp honey** and **½ tsp dijon mustard** in a large bowl and season with **salt and pepper**. Stir in the **shallot** and set aside.



### 5. Serve up

Spoon the **beans** over the **potato wedges**, scatter over the **cheese** and bake for a further 5 mins or until melted. Add the **salad leaves** to the **dressing** and toss to combine. Divide the **cheesy bean wedges** and **salad** among plates and enjoy.



### 6. Make it yours

Chipotle in adobo sauce is a smoky, spicy Mexican condiment. If you don't like any heat, use 1 tsp chipotle and add an extra 1 tbs tomato paste.